

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/7/2015 **Business ID:** 114209FE
Business: WAFFLE HOUSE #1286

4500 KANSAS AVE
 KANSAS CITY, KS 66106

Inspection: 63002086
Store ID:
Phone: 9133718584
Inspector: KDA63
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/07/15	09:20 AM	12:00 PM	2:40	0:30	3:10	0	
Total:			2:40	0:30	3:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
Fail Notes	5-205.11(A)	Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [Coffee pot, plates and grill press stored in grill area hand washing sink on three separate occasions. COS, hand sink cleared three times during inspection]					
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p	p	..
Fail Notes	3-101.11	P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Sliced tomatoes with visible mold in top portion on make table. COS, voluntarily destroyed (VD)]					
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	..
Fail Notes	3-302.11(A)(1)(b)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw shell eggs stored on shelf above ready to eat biscuits in the 3 door reach in cooler. COS, moved]					
14. Food-contact surfaces: cleaned and sanitized.		..	p
This item has Notes. See Footnote 1 at end of questionnaire.							
Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris on coffee cups, plates, cooler door seals, can opener blade, sauce pans & measuring cup found stored as clean throughout kitchen. Dried food debris and dirt particles on coffee cup holding trays. Coffee cups are stored upside down on trays with lip contact surface in direct contact with trays. Build up of previously used date labels on food containers in use. COS, returned to dish machine to be washed again]					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes 4-602.11(E)(4) *Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*
[Visible mold build up on inside surfaces of ice machine.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. p p ..

Fail Notes 3-501.14(A)(2) *P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours]*
[Chili 86F in 3 door reach in cooler (RIC) with glass door. Employee stated it was cooked last night and placed in the RIC. Chili was in a plastic container with lid in tact and visible condensation on inside of lid. COS, VD]

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 3 at end of questionnaire.

20. Proper cold holding temperatures.

.. p

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[Make table (top portion): sliced tomatoes 50F, diced ham 51F, cut lettuce 55F, sliced cheese 50F & hashbrowns 48F. Make table (bottom portion): pancake batter 45F, cut tomatoes 44F & diced ham 45F. Ambient air temp of unit at 40.6F. COS, VD
3 door RIC (glass door side): cut lettuce 45F & 48F, chocolate milk 45F & half n half 47F. Ambient air temp 48.2F. Technician on-site and was actively working on units during inspection.]

21. Proper date marking and disposition.

p

22. Time as a public health control: procedures and record.

.. .. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. .. p

26. Toxic substances properly identified, stored and used.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [No common name label on containers of wiping cloth sanitizer in three areas of kitchen. COS, labeled]</i>
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. p

Fail Notes	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [3 door RIC (glass door area) not holding potentially hazardous foods at 41F or below. Ambient air temp 48.2F. Technician on-site actively working on unit.]</i>
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32. Plant food properly cooked for hot holding.

.. p

33. Approved thawing methods used.

p

34. Thermometers provided and accurate.

p

Food Identification	Y N O A C R
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35. Food properly labeled; original container.

p

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.

.. p

Fail Notes	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [1/4 inch gap at bottom of back exterior door, hot water heater closet door and front exterior door.]</i>
	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [6 dead mice on floor of hot water heater closet.]</i>

37. Contamination prevented during food preparation, storage and display.

.. p

Fail Notes	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Sleeves of single use styrofoam cups stored in cabinet under fountain drink machine in front area. Cabinet is present with dirt and food debris build up.]</i>
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38. Personal cleanliness.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
	39. Wiping cloths: properly used and stored.	..	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wiping cloth stored on cutting board, not in sanitizer solution.]</i>						
	40. Washing fruits and vegetables.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>							
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p
	42. Utensils, equipment and linens: properly stored, dried and handled.	p
	43. Single-use and single-service articles: properly used.	p
	44. Gloves used properly.	p
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
	46. Warewashing facilities: installed, maintained, and used; test strips.	p
	47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Food debris and dirt build up inside cabinet under fountain drink machine. Mold and food debris on cooler door surfaces.]</i>						
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p
	49. Plumbing installed; proper backflow devices.	p
	50. Sewage and waste water properly disposed.	p
	51. Toilet facilities: properly constructed, supplied and cleaned.	p
	52. Garbage and refuse properly disposed; facilities maintained.	..	p
<i>Fail Notes</i>	5-501.115 <i>A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. [Grease and food debris build up on concrete in garbage dumpster enclosure.]</i>						
	53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Food, dirt and grease build up on floors under grill, coolers and cabinets in front area. Dirt build up on ceiling areas around vents in grill area. Dirt and debris build up on floors under shelving in back dry storage area.]</i>						
	54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other		Y	N	O	A	C	R
	55. Other violations	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

Fail Notes	8-304.11(A)	Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [License not posted in customer view, found in office. COS, moved to wall in front area]
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EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 7 at end of questionnaire.

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dishmachine sanitizing at 177F water temp.

Footnote 2

Notes:

Scrambled egg cooking temp off grill 173F

Footnote 3

Notes:

Hot holding

Steam table: chili 165F, gravy 166F

Footnote 4

Notes:

Cold holding

Single glass door RIC: milk 36F, half n half 43F

3 door RIC: raw hamburger patties 33F, raw beef steak 31F

Walk in cooler (WIC): raw beef steak 33F, raw pork chop 37F

Footnote 5

Notes:

Wiping cloth solution 100ppm chlorine

Footnote 6

Notes:

Food prep sink is not in-directly plumbed. Manager states no food is ever stored in the basin while washing or adding water to items such as hashbrowns.

Footnote 7

Notes:

Accompanied by KDA92

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/7/2015 **Business ID:** 114209FE
Business: WAFFLE HOUSE #1286

4500 KANSAS AVE
KANSAS CITY, KS 66106

Inspection: 63002086
Store ID:
Phone: 9133718584
Inspector: KDA63
Reason: 01 Routine

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ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product sliced tomatoes Qty 1 Units lbs Value \$ 2.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product chili Qty 1 Units gal Value \$ 8.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Items in top portion of make table Qty 2 Units lbs Value \$ 15.00

Description

diced ham, cut lettuce, sliced cheese

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/7/2015 **Business ID:** 114209FE
Business: WAFFLE HOUSE #1286

4500 KANSAS AVE
KANSAS CITY, KS 66106

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/17/15

Inspection Report Number 63002086

Inspection Report Date 07/07/15

Establishment Name WAFFLE HOUSE #1286

Physical Address 4500 KANSAS AVE City KANSAS CITY

Zip 66106

Additional Notes
and Instructions

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